



Antoine Icard

franck

Wed-Sun 12nn-4:30pm; Tue-Sat 7-10:30pm. No cards. Ferguson Lane, 376 Wukang Lu, by Hunan Lu (6437 6465)

Reserving a table at Franck is no small feat – you might be told that the dining room is full that evening or, just as likely, that the restaurant is ‘on vacation’ for a month. But if at first you don’t succeed ... well, let’s just say that persistence pays off. The food here is easily Shanghai’s finest bistro fare; the delicate Aile de Raie (seared skatefish with butter and herbs, RMB 130) and perfectly prepared duck confit (RMB 140), were two of our most memorable mains. The semi-casual interior is comfortable but immaculate, and the silent service reflects a refreshing degree of professionalism among the staff. We hope the restaurant’s teething troubles remain in the past and that Franck’s future runs as long as its extensive wine list. ■

Food: 5 | Service: 4 | Atmosphere: 4 | Cost for two excluding drinks: RMB 450